

STARTERS

\$12 | ROSEMARY & CONFIT GARLIC COB LOAF

Pumpkin hommus, black olive butter,
persian feta

\$21 | JUNE LAMB FILLET 

Warm potato and green bean salad, honeycomb,
mint yoghurt coffee jus

\$21 | WAGYU BEEF TATAKI 

Flame roasted chilli, finger lime, shaved asparagus, shitake
dust, thai caramel

\$17 | STICKY BEEF CHEEK SPRING ROLLS

Thai basil and pink ginger salad, sweet soy dipping sauce,
lime

\$22 | DOUBLE ROASTED BANGALOW PORK BELLY 

Seared scallops, cashew nuts, cranberries, blood orange
syrup

\$16 | WARM VEGETABLE GARDEN SALAD  

Charred pumpkin, zucchini, finger eggplant, quinoa,
haloumi, balsamic honey dressing

FROM THE SEA

\$17 | MANHATTAN SEAFOOD CHOWDER

Sourdough bowl, matchstick vegetables, prawn oil

\$18 | KINKAWOOKA BLACK LIP MUSSELS

Vodka and tomato broth, baby spinach, crumbled feta, charred
sourdough

\$17 | SEA SALT AND PINK PEPPER CALAMARI 

Compressed watermelon, snow peas, grapefruit aioli, lemon

\$22 | COCONUT AND SESAME CRUMBED MOOLOOLABA PRAWNS

Pickled carrot and fennel slaw, fried shallot, tamarind aioli



\$89

SIGNATURE DISH

100 DAY GRAIN FED

800g RUMP CAP



Chermoula basted
Mooloolaba king prawns,
broccolini, heirloom
carrots, duck fat roasted
potato, jus

.FOR TWO PEOPLE
PLEASE ALLOW
40 MINUTES COOKING TIME



GRILL SPECIALTIES

\$44 | 300g TAJIMA WAGYU RUMP -
marble score 5-6

\$40 | 300g MSA NEW YORK STRIPLOIN

\$36 | 200g PASTURE FED EYE FILLET

\$34 | 250g BLACK ANGUS RIB EYE

\$34 | 250g BYRON BAY PORK CUTLET

\$42 | CHERMOULA KING PRAWN AND WAGYU RUMP SKEWERS



SAUCES

GREEN PEPPERCORN

CREAMY FIELD MUSHROOM

SHIRAZ JUS

BBQ MEMPHIS

ALL GRILL ITEMS SERVED WITH DUCK FAT POTATO, CELERIAC SLAW
AND CHOICE OF SAUCE

THE GRILL
PELICAN WATERS

DINNER

MAINS

\$34 | CORAL COAST BARRAMUNDI FILLET ✕

Sweet potato, Persian feta, baby spinach,
cashew crumbs, sage butter

\$36 | LOUISIANA STYLE SEAFOOD GUMBO

Fish, prawns, mussels, crab, squid, yellow pilaf
rice, charred garlic baguette

\$29 | VEAL SHANK PAPPARDELLE

Tea smoked tomato, cavolo nero, confit
mushrooms, parmesan

\$29 | FREE RANGE CHICKEN AND
PROSCIUTTO BALLOTINE ✕

Blackened corn salsa, heirloom carrots,
duck fat potato, jus

\$29 | ROSEMARY BRAISED PORK COLLAR ✕

Licorice baked apple, red cabbage, spiced
pumpkin puree, cider jus

\$29 | HOUSE MADE POTATO GNOCCHI ♡

Baby zucchini, broad beans, eggplant
ragout, Swiss brown mushroom,
lemon thyme butter



SIDES

\$9 | CHARRED BROCCOLINI, ALMONDS & OLIVE OIL ✕

\$9 | DUCK FAT ROASTED POTATO ✕

\$9 | ROCKET, PARMESAN AND PEAR SALAD, AGED
BALSAMIC DRESSING ✕

\$8 | CHARRED CORN ON THE COB CHIPOTLE BUTTER ✕

\$8 | BEER BATTERED CHIPS & AIOLI



DESSERTS

\$13 | STEAMED TOFFEE APPLE PUDDING

Butterscotch sauce, malt ice cream, macadamia praline

\$12 | BLACK FOREST PAVLOVA ✕

Cherry jelly, espresso cream, chocolate shavings

\$13 | LAVENDER AND KAFFIR LIME CREME BRULEE ✕

Cinnamon poached pear, brandy snap crumbs

\$29 | AUSTRALIAN GOURMET CHEESE

Maffra Cheddar, Tarago River shadows of blue, Jindi triple cream brie, fig paste, lavosh, seeds

GLUTEN FREE -



VEGETARIAN -



THE GRILL
PELICAN WATERS

Please note 15% surcharge applies on public holidays | 1.5% surcharge applies for payments by
Visa and MasterCard | 3% surcharge applies for payment by American Express